

ABSTRACT OF DISCLOSURE

An electric cooking apparatus and method of controlling heaters thereof, in which the heaters operate according to power-ON periods and power-OFF periods set in view of a temperature of the heaters, consumption of unnecessary power is reduced, and variations of heat supplied to a cooking cavity are decreased, thus improving quality of cooking and shortening overall cooking periods. The method includes detecting a temperature of a cooking cavity, and operating the heater according to preset power-ON and power-OFF periods allowing the heaters to maintain a temperature within a range around a certain temperature when the temperature of the cooking cavity reaches a set temperature.